REFERENCES

1. Agricultural Marketing Service. "How to Buy Eggs". *Home and Garden Bulletin* (United States Department of Agriculture (USDA)) (264): 1
2. Howe, Juliette C.; Williams, Juhi R.; Holden, Joanne M. (March 2004). *USDA Database for the Choline Content of Common Foods*. United States Department of Agriculture (USDA). p. 10.
3. Stadelman, William (1995). *Egg Science and Technology*. Haworth Press. p. 1. ISBN 1560228547.
4. "Food and Agriculture Organization article on eggs". Fao.org. http://www.fao.org/AG/againfo/subjects/en/eggs.html. Retrieved 2010-01-10.
5. National Research Council, 1976, *Fat Content and Composition of Animal Products*, Printing and Publishing Office, National Academy of Science, Washington, D.C., ISBN 0-309-02440-4; p. 203, online edition
6. Banaszak LJ, Thompson JR (2002). "Lipid-protein interactions in lipovitellin". *Biochemistry* 41 (30): 9398–9409. PMID 12135361.
7. "Eggs and fetal brain development". Pdrhealth.com. http://www.pdrhealth.com/drug_info/nmdrugprofiles/nutsupdrugs/cho_0283.shtml. Retrieved 2010-01-10.
8. Elizabeth Applegate, "Introduction: Nutritional and Functional Roles of Eggs in the Diet", Journal of the American College of Nutrition, Vol. 19, No. 5, 495S–498S (2000)
9. Hasler CM, "Functional foods: Their role in disease prevention and health promotion". Food Technology 52:63–70, (1998).
10. Clydesdale FM, "ILSI North America Food Component Reports". Critical Review Food Sciences 39:203–316, 1999.
11. "Position of The American Dietetic Association: Functional foods." JADA 99:1278–1285, 1999.
12. http://www.healthdiaries.com/eatthis/10-health-benefits-of-eggs.html
13. Gustav Klein *et al*, US Patent 2013804 (1933)
14. Robert H Sifferd *et al.*, US Patent 2371476 (1945)

15. E.Gordon Young *et al.*, "On the Fractionation of the proteins of egg yolk" Journal of Biological Chemistry, June:73-80, (1951)
16. Yano *et al.*, US Patent 4157404 ,(1975)
17. Nath *et al.*, US Patent 3958034 , (1976)
18. Heiring *et al.*, US Patent 4219585, (1980)
19. Juan f. Santaren M. Rico Ribera "Thermal and MR studies of Chick Embryo Lecithins"Chemistry and Physiics of Lipids, 29:147-155, (1981).
20. Bracco *et al.*, US Patent 4333959, (1982)
21. Hatanaka *et al.*, US Patent 4844926 ,(1989)
22. Kato T, Kikugawa K, Asanoma M, Sakabe Y , "Occurrence of 2-amino-3-methylimidazo[4,5-f]quinoline (IQ), 2-amino-6-methyldipyrido[1,2-a:3',2'-d]imidazole (Glu-P-1) and other heterocyclic amine mutagens in oil of charred egg yolk (ranyu)" . Mutation Research Mutation Research/Fundamental and Molecular Mechanisms of Mutagenesis. Apr;240(4):259-66.(1990)
23. Hatanaka *et al.*, US Patent 5028449 , (1991)
24. Merchant *et al.*, US Patent 5037661, (1991)
25. Culy *et al.*, US Patent 5292546 , (1994)
26. Merchant *et al.*, US Patent 5378487 , (1995)
27. Narabe *et al.*, US Patent 5904945, (1999)
28. Emanuele Boselli , Maria Fiorenza Caboni, "Supercritical carbon dioxide extraction of phospholipids from dried egg yolk without organic modifier" Journal of Supercritical Fluids; 19 (2000) 45–50
29. Kijwoski *et al.*, US Patent 6093434 , (2000)
30. Akashe *et al.*, US Patent 6235336 ,(2001)
31. Merkle *et al.*, US Patent 6217926,(2001)
32. Campbell *et al.*, US Patent 6773731,(2004)
33. Henning Nielsen, Vijai K.S. Shukla, "In situ solid phase extraction of lipids from spray-dried egg yolk by ethanol with subsequent removal of triacylglycerols by cold temperature crystallization" Lebensm.-Wiss. u.-Technology. 37 (2004) 613–618.

34. Edwin E. Garcia Rojas , Jane S. dos Reis Coimbra , Luis A. Minim, Jackson F. Freitas, “Cholesterol removal in liquid egg yolk using high methoxyl pectins”, Carbohydrate Polymers 69 (2007) 72–78
35. Dupont *et al.*, US Patent 20080153782 , (2008)
36. O.J. Catchpole , S.J. Tallon , J.B. Grey , K. Fletcher , A.J. Fletcher , “Extraction of lipids from a specialist dairy stream” , Journal of Supercritical Fluids; 45 (2008) 314–321
37. J.C. Okonkwo, “Effects of Breed and storage Duration on the Beta-Carotene content of the egg yolk”akistan Journal of Nutrition 8(10):1629-1630, 2009
38. Amanda Laca, Benjamı´n Paredes, Mario Dı´az , “A method of egg yolk fractionation. Characterization of fractions” Food Hydrocolloids 24 (2010) 434–443.
39. Javad Sargolzaei, Mohamad Taghi Hamed Mosavian, Attieh Hassani, “Modeling and Simulation of High Power Ultrasonic Process in Preparation of Stable Oil-in-Water Emulsion” Journal of Software Engineering and Applications (2011) 4, 259-267.
40. Yan Sun, Hailing Yang, Xueming Zhong, Ling Zhang, Wu Wang, “Ultrasonic-assisted enzymatic degradation of cholesterol in egg yolk” Innovative Food Science and Emerging Technologies 12 (2011) 505–508
41. "Egg Consumption and Risk of Type 2 Diabetes in Men and Women". Biowizard.com. http://www.biowizard.com/pmabstract.php?pmid=19017774. Retrieved 2010-01-10.
42. "Egg consumption and risk of type 2 diabetes in older adults". American Society for Nutrition. http://www.ajcn.org/content/early/2010/06/09/ajcn.2010.2940.abstract. Retrieved 2010-12-12.
43. Kimura, Akiko C. *et al.*; Reddy, V; Marcus, R; Cieslak, PR; Mohle-Boetani, JC; Kassenborg, HD; Segler, SD; Hardnett, FP *et al.* (2004). "Chicken Consumption Is a Newly Identified Risk Factor for Sporadic Salmonella enterica Serotype Enteritidis Infections in the United States: A Case-Control

Study in FoodNet Sites". *Clinical Infectious Diseases* **38**: S244–S252. doi:10.1086/381576. PMID 15095196.

44. Little, C.L *et al.*; Surman-Lee, S; Greenwood, M; Bolton, FJ; Elson, R; Mitchell, RT; Nichols, GN; Sagoo, SK *et al*. (2007). "Public health investigations of Salmonella Enteritidis in catering raw shell eggs, (2002-2004)". *Letters in Applied Microbiology* (Blackwell Publishing) **44** (6): 595–601. doi:10.1111/j.1472-765X.2007.02131.x. PMID 17576219.
45. Stephens, N. *et al.*; Sault, C; Firestone, SM; Lightfoot, D; Bell, C (2007). "Large outbreaks of Salmonella Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania". *Communicable diseases intelligence* (Blackwell Publishing) **31** (1): 118–24. PMID 17503652.
46. Egg Allergy Brochure, distributed by Royal Prince Alfred Hospital
47. “Egg Allergy Facts” Asthma and Allergy Foundation of America
48. Arnaldo Cantani (2008) *Pediatric Allergy, Asthma and Immunology*. Berlin: Springer. pp. 710–713. ISBN 3-540-20768-6.